98030KF-SN

User manual

Ceramic glass induction hob

Thank you for choosing one of our high-quality products.

To ensure optimal and regular performance of your appliance please read this instruction manual carefully. It will enable you to navigate all processes perfectly and most efficiently. To refer to this manual any time you need to, we recommend you to keep it in a safe place. And please pass it to any future owner of the appliance.

We wish you much joy with your new appliance.

Contents

Operating instructions	2	What to do if...	14
Safety Information	2	Disposal	16
Description of the appliance	4	Installation instructions	16
Operating the appliance	6	Safety information	16
Tips on cooking and frying	11	Service	19
Cleaning and care	13		

Subject to change without notice

Operating instructions

Safety Information

WARNING!
Please comply with these instructions. If you do not, any damage resulting is not covered by the warranty.

Correct use

- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
- Do not leave the appliance unattended during operation.
- This appliance should be used only for normal domestic cooking and frying of food.
- The appliance must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminium) on or near the appliance.

Children's safety

- Small children must be kept away from the appliance.
- Only let bigger children work on the appliance under supervision.

- To avoid small children and pets unintentionally switching the appliance on, we recommend activation of the child safety device.

General safety

- The appliance may only be installed and connected by trained, registered service engineers.
- Built-in appliances may only be used after they have built in to suitable built-in units and work surfaces that meet standards.
- In the event of faults with the appliance or damage to the glass ceramic (cracks, scratches or splits), the appliance must be switched off and disconnected from the electrical supply, to prevent the possibility of an electric shock.
- Repairs to the appliance must only be carried out by trained registered service engineers.

Safety during use

- Remove stickers and film from the glass ceramic.
- There is the risk of burns from the appliance if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fats and oils can ignite very quickly. Warning! Fire hazard!
- Switch the cooking zones off after each use.
- Users with implanted pacemakers should keep their upper body at least 30 cm from induction cooking zones that are switched on.
- Risk of burns! Do not place objects made of metal, such as knives, forks, spoons and saucepan lids on the cooking surface, as they can get hot.

Safety when cleaning

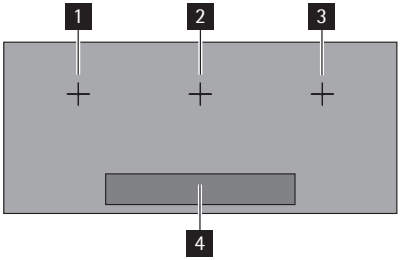
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.

How to avoid damage to the appliance

- The glass ceramic can be damaged by objects falling onto it.
- The edge of the glass ceramic can be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the glass ceramic if pushed across the surface.
- Objects that melt and things that boil over can burn onto the glass ceramic and should be removed straightaway.
- Do not use the cooking zones with empty cookware or without cookware.
- To avoid damaging cookware and glass ceramics, do not allow saucepans or frying pans to boil dry.
- The ventilation gap of 5mm between the worktop and front of the unit underneath it must not be covered.

Description of the appliance

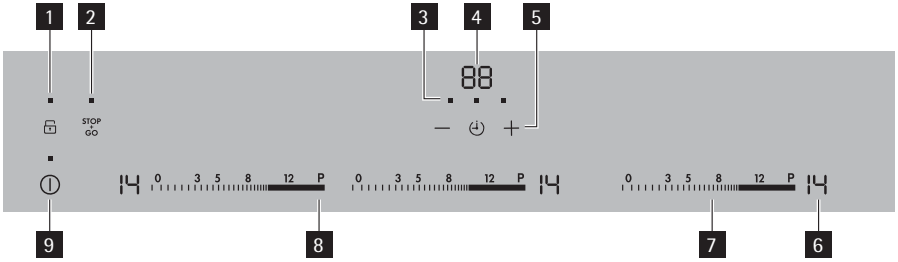
Cooking surface layout



1 Induction cooking zone 2300 W, with power function 3200 W
2 Induction cooking zone 2300 W, with power function 3200 W
3 Induction cooking zone 2300 W, with power function 3200 W
4 Control panel

The cooking surface is divided into three cooking zones. In each cooking zone under the glass ceramic is an induction heating element, the middle of each one being marked with a cross on the glass ceramic surface. Cookware can be placed on any of the cooking zones. But the cross must be completely covered by the cookware. The bottom of the cookware must be from 125 - 210 mm in diameter.

Control panel layout



1 Child lock with a pilot light
2 Stop+Go with a pilot light
3 Cooking zone indicators Timer function
4 Timer display
5 Timer
6 Heat setting indicator
7 Heat setting selection
8 Power function
9 On/Off with indicator

Touch Control sensor fields

The appliance is operated using Touch Control sensor fields. Functions are controlled by touching sensor fields and confirmed by displays and acoustic signals. Only touch the sensor fields which activate a desired function. Do not cover other sensor fields.

If the control bar is touched for longer than 6 seconds, a signal sounds and the appliance switches itself off.

Sensor field		Function
⏻	On / Off	Switches appliance on and off
🔒	Child lock	Locking control panel for children
STOP+GO	STOP+GO	To switch the Keep Warm setting on/ off
P	Power	Switching the power function on and off
⏲	Timer	Timer selection
+	Increase settings	To increase Timer time
−	Reduce settings	To reduce Timer time

Displays

Display		Description
0		The cooking zone is switched off
u	Keep Warm settings	Keep Warm / STOP+GO function is switched on
1 - 14	Heat settings	To set heat settings
A	Auto Warm-up	The Auto Warm-up function is switched on
E + digit	Fault	Malfunction has occurred
F	Pan detection	Cookware is unsuitable or too small or no cookware has been placed on the cooking zone
H	Residual heat	Cooking zone is still hot
L	Child safety device	Lock/Child safety device is set
P	Power	Power function is switched on
-	Automatic Switch off	Switch off is active

Residual heat indicator

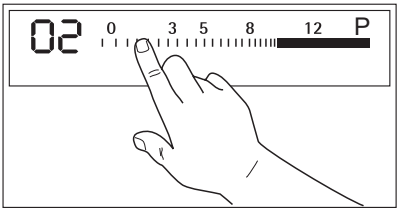
WARNING!
Risk of burns from residual heat. After being switched off, the cooking zones need some time to cool down. Look at the residual heat indicator H.

Residual heat can be used for melting and keeping food warm.

The **induction cooking zones** create the heat required for cooking directly in the base of the cookware. The glass ceramic is merely heated by the residual heat of the cookware.

Control bar

The control bar is a special Touch Control field. The control bar is touched where the desired heat setting is positioned. The heat setting is shown in the display. Correct to the left or the right, if necessary. Do not release before the desired heat setting is reached.



If the control bar is touched for longer than 6 seconds, a signal sounds and the appliance switches itself off.

Operating the appliance

Use the induction cooking zones with suitable cookware.

Switching the appliance on and off

	Control panel	Display	Pilot light
Switch on	Touch ⏻ for 1 second	0 / H	lights up.
Switch off	Touch ⏻ for 1 second	H / none	goes out.

After switching on, within approx. 10 seconds a heat setting or a function must be set, otherwise the appliance automatically switches itself off.

Setting the heat setting

	Control panel	Display
To set the heat setting	Touch the desired heat setting, if necessary, correct up or down	1 / 14 to P
Switch off	Touch 0	0

Locking/unlocking the control panel

The control panel, with the exception of the "On/Off" sensor field, can be locked at any time in order to prevent the settings being changed e.g. by wiping over the panel with a cloth.

	Control panel	Display
To switch on	Touch 🔒	L (for 4 seconds)
To switch off	Touch 🔒	previously set heat setting

When you switch the appliance off, the locking function is automatically switched off.

Turning the STOP+GO function on and off

The STOP+GO function simultaneously toggles all active cooking zones to keep-warm mode then back to the heat setting they were at before

	Control panel	Display
To switch on	Touch STOP+GO	u
To switch off	Touch STOP+GO	Previous heat setting (not automatic warm-up or power function)

STOP+GO does not stop timer functions.

STOP+GO controls the entire control panel apart from the sensor field ⏻.

Using the automatic warm-up function

All cooking zones are equipped with an automatic warm-up function. When setting a heat setting using the automatic warm-up function, the cooking zone switches to full power for a certain amount of time and then automatically switches back to the heat setting set.

Step	Control panel	Display
1.	Touch P	P
2.	Move your finger down from P to select the desired heat setting between 1 and 13	13 / 1 after 5 seconds A. As long as A is displayed, the appliance works at full power. After the automatic warm up is completed, the heat setting 13 / 1 is displayed again.

The length of time that the automatic warm up function operates depends on the heat setting selected.

Heat setting	Length of the automatic warm up [min:sec]
u	0:12
1	0:12
2	0:12
3	1:21
4	3:07
5	4:24
6	5:51
7	8:12
8	10:12
9	10:36
10	2:01
11	2:01
12	2:28
13	2:52

Heat setting	Length of the automatic warm up [min:sec]
14	---

Using the child safety device

The child safety device prevents unintentional use of the appliance.

Switching on the child safety device

Step	Control panel	Display/Signal
1.	⏻ Switch on appliance. Do not set a heat setting.	0
2.	Touch 🔒 for 4 seconds	L
The child safety device is switched on.		

Switching off the child safety device

Step	Control panel	Display/Signal
1.	⏻ Switch on appliance. Do not set a heat setting.	L
2.	Touch 🔒 for 4 seconds	0 lights up
3.	⏻ Switch appliance off.	
The child safety device is switched off.		

The child safety device can only be switched on and off if no heat setting is set.

Overriding the child safety device

The child safety device can be switched off in this way for a single cooking session; it remains activated afterwards.

Step	Control panel	Display/Signal
1.	⏻ Switch appliance on	L
2.	Touch 🔒 for 4 seconds	0 lights up
Until the appliance is next switched off, it can used as normal. After switching off the appliance, the child safety device is active again.		

After overriding the child safety device, a heat setting or a function must be set within approx. 10 seconds, otherwise the appliance automatically switches itself off.

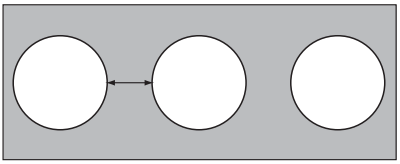
Switching the power function on and off

The power function P makes more power available to the induction cooking zones, e.g. to bring a large quantity of water to the boil quickly. The power function is activated for 8 minutes at most. After that the induction cooking zone automatically switches back to heat setting 14.

	Control panel	Display
To switch on	Touch P	P

	Control panel	Display
To switch off	Touch a heat setting	⏻ / 14

Power Management



The cooking zones of the cooking surface have a maximum power available to them. Maximum power is reached if all cooking zones are set to a heat setting of 14. Two cooking zones make up a pair (see figure).
Between these cooking zones the maximum power available is distributed by the Power Management. If the Power function is set for a cooking zone, the additional power needed for this cooking zone is transferred by the Power Management reducing the power of the other cooking zone in the pair.
Example: heat setting 14 is selected on a cooking zone. The Power function is switched on for the cooking zone paired up with it. The Power function is performed, but heat setting 14 on one cooking zone and Power function on the other cooking zone of a pair exceeds the maximum output for both. Therefore Power Management reduces the first cooking zone that was switched on from 14 to 5, for example, and the display for this cooking zone alternates between 14 and 5 and then remains on the current maximum of 5. (Whether the display alternates between 14 and 5 or 14 and 3 or other values, depends on the appliance type and the size of the cooking zone.)

Using the timer

Function	Condition	Outcome after the time has elapsed
Automatic cut-out	a heat setting is set	acoustic signal 00 flashes Cooking zone switches off
Countdown timer	cooking zones not in use	acoustic signal 00 flashes

If just one countdown value is set you can change it only when the appliance is switched on.

If a heat setting is set on this cooking zone in addition to a countdown timer, the cooking zone is switched off after the time set has elapsed.

If a cooking zone is switched off, the timer function set is also switched off.

Selecting a cooking zone

Step	Control panel	Display	
1.	Touch ⏲ once	Pilot light of the first cooking zone flashes	00

Step	Control panel	Display	
2.	Touch ⏲ once	Pilot light of the second cooking zone flashes	
4.	Touch ⏲ once	Pilot light of the third cooking zone flashes	

If other timer functions are set, after a few seconds the shortest remaining time of all the timer functions is displayed and the corresponding pilot light flashes.

Setting the time

Step	Control panel	Display
1.	Select ⏲ cooking zone	Pilot light for the cooking zone selected flashes
2.	Touch or + / −	00 to 99 minutes
After a few seconds the pilot light flashes more slowly. The time is set. The time counts down.		

Switching off the timer function

Step	Control panel	Display
1.	Select ⏲ cooking zone	Pilot light of cooking zone selected flashes faster Time remaining is displayed
2.	Touch −	The time remaining counts backwards to 00 .
The pilot light goes out. The Timer function for the selected cooking zone is switched off.		

Changing the time

Step	Control panel	Display
1.	⏲ Selecting a cooking zone	Pilot light of the selected cooking zone flashes more quickly Remaining time is displayed
2.	Touch + or −	01 to 99 minutes
After a few seconds the pilot light flashes more slowly. The time is set. The time counts down.		

Displaying the time remaining for a cooking zone

Step	Control panel field	Display
1.	⏲ Select cooking zone	Pilot light of the cooking zone selected flashes faster The time remaining is displayed
After a few seconds the pilot light flashes more slowly.		

Switching off the acoustic signal

Step	Control panel field	Acoustic signal
1.	Touch ⏲	Acoustic signal to acknowledge.
Acoustic signal stops.		

Automatic switch off

Cooking surface

- If after switching on the cooking surface, a heat setting is not set for a cooking zone within approx. 10 seconds, the cooking surface automatically switches itself off.
- If one or more sensor fields are covered by objects (a pan, etc.) for longer than approx. 10 seconds, a signal sounds and the cooking surface switches off automatically.
- If all cooking zones are switched off, the cooking surface automatically switches itself off after approx. 10 seconds.

Control panel

- When the appliance is switched off, if one or more of the sensor fields on the control panel are covered for more than 10 seconds, an acoustic signal sounds. The acoustic signal switches itself off automatically when the sensor fields are no longer covered.

Cooking zones

- If one of the cooking zones is not switched off after a certain time, or if the heat setting is not modified, the relevant cooking zone switches off automatically. [-] is displayed. Before being used again, the cooking zone must be set to [0].

Heat setting	Switches off after
[1] - [3]	6 hours
[4] - [7]	5 hours
[8] - [9]	4 hours
[10] - [14]	1.5 hours

Tips on cooking and frying

Information about acrylamides

According to the latest scientific research, intensive browning of food, especially in products containing starch, may present a health risk due to acrylamide. Therefore we recommend cooking at low temperatures and not browning foods too much.

Cookware for induction cooking zones

Cookware material	Suitable
Steel, enamelled steel	+
Cast iron	+
Stainless steel	+*
Cookware bottom of multilayer	+*

Cookware material	Suitable
Aluminium, copper, brass	-
Glass, ceramic, porcelain	-

* Cookware for induction cooking zones is labelled as suitable by the manufacturer.

Suitability test

Cookware is suitable for induction cooking, if ...

- ... a little water on an induction cooking zone set to the highest heat setting is heated within a short time.
- ... a magnet sticks to the bottom of the cookware.

Certain cookware can make noises when being used on induction cooking zones. These noises are not a fault in the appliance and do not affect operation in any way.

Bottom of the cookware

The bottom of the cookware should be as thick and level as possible.

Pan size

Induction cooking zones adapt automatically to the size of the bottom of the cookware up to a certain point. However the magnetic part of the bottom of the cookware must have a minimum diameter depending on the size of the cooking zone. Cookware with a bottom with a diameter of less than 12cm is not suitable.

Tips on energy saving

Place cookware on the cooking zone before it is switched on.

If possible, always place a lid on the cookware.

Examples of cooking applications

The information given in the following table is for guidance only.

Heat setting	Cooking process	suitable for	Cook time	Tips/Hints
0		Off position		
⏑ 1	Keeping food warm	Keeping cooked foods warm	as required	Cover
1-3	Melting	Hollandaise sauce, melting butter, chocolate, gelatine	5-25 mins.	Stir occasionally
1-3	Solidifying	Fluffy omelettes, baked eggs	10-40 mins.	Cook with lid on

Heat setting	Cooking process	suitable for	Cook time	Tips/Hints
3-5	Simmering	Simmering rice and milkbased dishes Heating up ready-cooked meals	25-50 mins.	Add at least twice as much liquid as rice, stir milk dishes part way through cooking
5-7	Steaming Braising	Steaming vegetables, fish Braising meat	20-45 mins.	With vegetables add only a little liquid (a few tablespoons)
7-9	Boiling	Steaming potatoes	20-60 mins.	Use only a little liquid, e. g.: max. ¼ l water for 750 g of potatoes
7-9	Boiling	Cooking larger quantities of food, stews and soups	60-150 mins.	Up to 3 l liquid plus ingredients
9-12	Gentle frying	Frying escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as required	Turn halfway through cooking
12-13	Heavy frying	Hash browns, loin steaks, steaks, Flädle (pancakes for garnishing soup)	5-15 mins. per pan	Turn halfway through cooking
14	Boiling Searing Deep frying	Boiling large quantities of water, cooking pasta, searing meat (goulash, pot roast), deep frying chips		

The power function is suitable for heating large quantities of liquid.

Cleaning and care

WARNING!
Sharp objects and abrasive cleaning agents will damage the appliance. Clean the appliance and remove the residues with water and washing up liquid after each use. Remove also the remnants of the cleaning agents!

Scratches or dark stains on the glass ceramic that cannot be removed do not affect the functioning of the appliance.

Cleaning the appliance after each use

1. Food containing sugar, plastics, tin foil residues should be removed at once using a scraper. Place a scraper on the glass ceramic surface at an angle and remove residues

by sliding the blade over the surface. Wipe the appliance with a damp cloth and a little washing up liquid. Finally, **rub the appliance dry using a clean cloth** .

2. Limescale rings, water rings, fat splashes, shiny metallic discolorations should be removed after the appliance has cooled down using cleaner for glass ceramic or stainless steel.

What to do if...

Problem/Display	Possible Cause	Remedy
The cooking zones cannot be switched on or are not operating	More than 10 seconds have passed since the appliance was switched on	Switch the appliance on again.
	The lock is switched on [L]	Switch off the lock (See the section "Locking/unlocking the control panel")
	The child safety device is switched on [L]	Deactivate child safety device (see the section "Child safety device")
	Several sensor fields were touched at the same time	Only touch one sensor field
	Automatic switch-off has been triggered	Remove any objects (pans, etc.) that are lying on the control panel. Switch appliance on again
	There is water on the control panel or the control panel is covered with fat splashes	Wipe the control panel
	STOP+GO is activated [u]	Switch off STOP+GO
Display is switching between two heat settings	Power management is reducing the power of this cooking zone	See the section "Switching the power function on and off"
The residual heat indicator is not displaying anything	The cooking zone was only on for a short time and is therefore not hot	If the cooking zone is supposed to be hot, call your local Service Force Centre.
[F] lights up	Unsuitable cookware	Use suitable cookware
	No cookware on the cooking zone	Put cookware on zone
	Diameter of the base of the cookware is too small for the cooking zone	Move to smaller cooking zone Use suitable cookware
[-] lights up	Automatic switch-off has been triggered	Switch appliance off. Switch appliance on again

Problem/Display	Possible Cause	Remedy
E and number are displayed	Electronics fault	Disconnect the appliance from the electrical supply for a few minutes (Take the fuse out of the house's wiring system) If after switching on again, E is displayed again, call the customer service department
Acoustic signal sounds when appliance is switched off	The control panel is wholly or partly covered by objects.	Remove objects.
Repeated acoustic signal (6x), appliance switches off	One or more sensor fields have been covered for longer than 10 seconds	Uncover sensor field
Acoustic signal sounds and appliance switches itself on and then off again; after 5 seconds another acoustic signal sounds	The On/Off sensor field has been covered up, e.g. by a cloth	Do not place any objects on the control panel

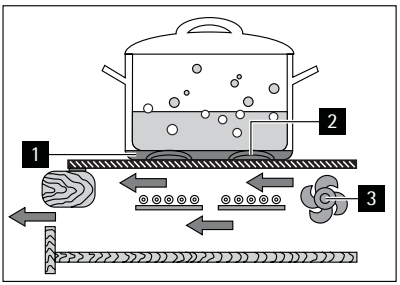
If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.

WARNING!
Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

If the appliance has been operated incorrectly, the engineer's visit will be chargeable, even during the warranty period.

Operating noises

Depending on the material and the processing of the base, the following noises may occur when using induction cooking zones.



- Cracking noise 1

  when using cookware made of different materials (Sandwich construction)
- Whistling 1

  when using an individual cooking zone or several cooking zones with high powers when the cookware is made of different materials (Sandwich construction)
- Humming 2

  can occur at high power levels
- Clicking 2

  during electric switching processes
- Hissing, buzzing 3

  The device is fitted with a fan for cooling the electrics. A whiring noise can be heard when operating the fan which may deviate depending on the performance and may continue for a while after the appliance is switched off.

The noises described are normal and do not refer to any defects.

Disposal

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

Installation instructions

Safety information

WARNING!
This must be read!
The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.)
Installation may only be carried out by a qualified electrician. The minimum distances to other appliances and units are to be observed.
Anti-shock protection must be provided by the installation, for example drawers may only be installed with a protective floor directly underneath the appliance. The cut surfaces of the worktop are to be protected against moisture using a suitable sealant.
The sealant seals the appliance to the work top with no gap. When building in, protect the underside of the appliance from steam and moisture, e.g. from a dishwasher or oven.
Avoid installing the appliance next to doors and under windows. Otherwise hot cookware may be knocked off the rings when doors and windows are opened.

WARNING!

Risk of injury from electrical current.

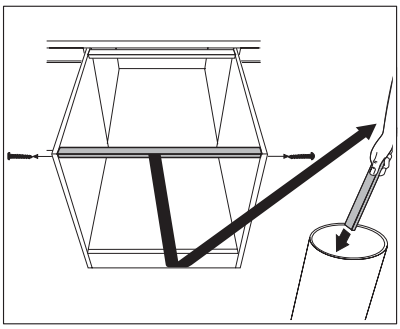
- The electrical mains terminal is live.
- Make electrical mains terminal free of voltage.
- Follow connection schematic.
- Observe electrical safety rules.
- Ensure anti-shock protection by installing correctly.
- The appliance must be connected to the electrical supply by a qualified electrician.
- Loose and inappropriate plug and socket connections can make the terminal overheat.
- Have the clamping connections correctly installed by a qualified electrician.
- Use strain relief clamp on cable.
- In the event of single-phase or two-phase connection, the appropriate mains cable of type H05BB-F Tmax 90°C (or higher) must be used.
- If this appliance's mains cable is damaged, it must be replaced by a special cable (type H05BB-F Tmax 90°C; or higher). Please contact your local Service Force Center for further advice.

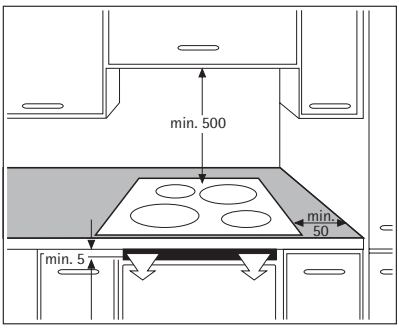
A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm Suitable isolation devices include line protecting cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors.

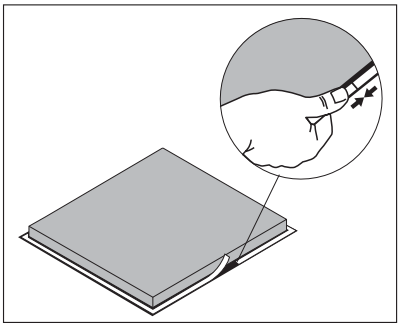
Sticking on the seal

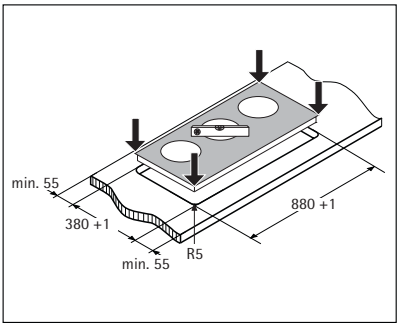
- Clean the worktop in the area of the cut-out section.
- Stick the one-sided self-adhesive sealing tape supplied all the way round the lower edge of the cooking surface along the outer edge of the glass ceramic panel. Do not stretch it. The cut ends should lie in the middle of one side. When you have cut it to length (add a few mm), press the two ends flush up against one another.

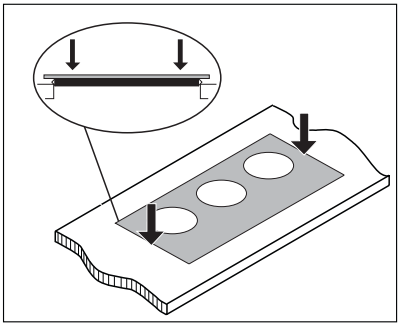
Assembly

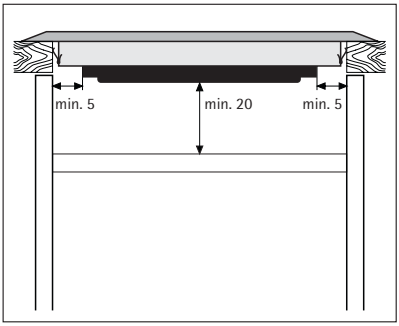


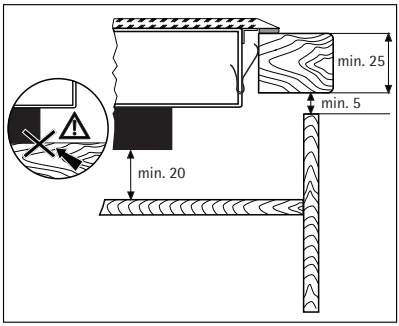


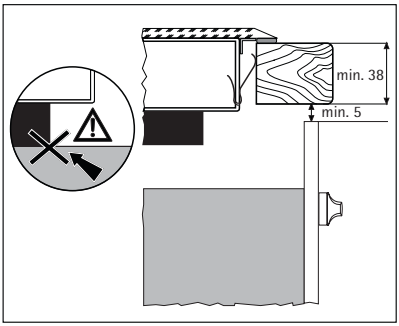












Rating Plate

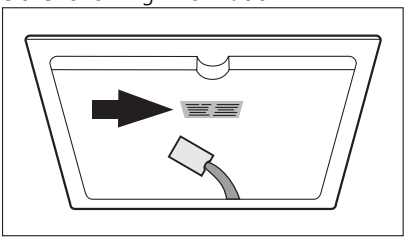
Modell 98030KF-SN		Prod. Nr. 949 593 169
Typ 55 GDD E2 AG	230 V, 60 Hz	
Made in Germany	Ser.Nr.	6,9 kW

AEG-ELECTROLUX

Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section "What to do if...").
If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.
In order to be able to assist you quickly, we require the following information:

- Three-digit-letter combination for glass ceramic
- Model description
- Product number (PNC)
- Serial number (S No. - see the rating plate)
- Type of fault
- Any error messages displayed by the appliance



Guarantee/Customer Service Centres

EURO-LINE APPLIANCES

LENGTH OF WARRANTY	EURO-LINE WILL PAY FOR:
TWO YEAR FULL WARRANTY from original date of purchase, including parts and labour, to the first purchaser of this appliance	Replacement parts and/or labour to repair defects in materials or workmanship. Service must be provided by an authorized Euro-Line company (unless advised otherwise).

THIS GUARANTEE DOES NOT COVER COMMERCIAL USE.

The name Euro-Line Appliances, for service matters, incorporates work performed by authorized service agents or service companies.

EXCEPTIONS:

EURO-LINE APPLIANCES WILL NOT PAY FOR THE FOLLOWING SERVICE CALLS:

1. To install or correct the installation of an appliance
2. To instruct the use of an appliance.
3. To replace house fuses, re-set circuit breakers or correct house wiring.
4. To correct house plumbing.
5. To clean drains, filters or garbage disposers.
6. To repair an appliance if it fails due to misuse or abuse.

EURO-LINE APPLIANCES WILL NOT PAY WHEN THE FOLLOWING OCCURS:

1. Damage resulting from fires, acts of God, alteration, improper installation, or installation not in accordance with local building codes.
2. Pickup or delivery of major appliances requiring service. The appliances are designed to be repaired in the home. However, Euro-Line will not be responsible for travelling and labour costs if the customer lives in excess of 50 km/30 miles, or if the travel time is in excess of 30 minutes from the nearest service center. Any excess to this will not be covered by the warranty.

In no event, will Euro-Line be responsible for incidental or consequential damages. For warranty service and parts, contact **EURO-PARTS**. Service will be provided during normal business hours. Should you have a service problem that is not resolved locally, contact:

For Service and Parts Contact:

EURO-PARTS, USA	EURO-PARTS, CANADA	EURO-LINE APPLIANCES
Tel: 1-800-561-4614 Fax: 1-519-528-5001	Tel: 1-800-678-8352 Fax: 1-519-528 5001	1-800-421-6332 Tel. Direct: 1-905-829-3980 Fax: 1-905-829-3985

User Instructions & Installation Manual

Service & Repair

To save you time and money please have the following information ready in case you have to call for service:

- Name of the dealer from whom you purchased the appliance.
- Model number (shown on the rating plate)
- Serial number (shown on the rating plate)
- Date of purchase.

You should also retain the original purchase receipt to support any claim made under the warranty. (We suggest you staple the receipt to this page).

If service is required, contact the Service Center:	
EURO-PARTS, CANADA	EURO-PARTS, USA
Tel: 1 800 678 8352 Fax: 1-519-528-500	Tel: 1-800-561-4614 Fax: 1-519-528-5001

DISTRIBUTED BY: EURO-LINE APPLIANCES 2278 SPEERS ROAD OAKVILLE, ONTARIO CANADA L6L 2X8 1-800-421-6332 Tel: 905-829-3980 Fax: 905-829-3985 www.euro-line-appliances.com